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**PATENT ABSTRACTS OF JAPAN**(21) Application number: **62306235**(51) Intl. Cl.: **A23G 1/00**(22) Application date: **02.12.87**

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**(54) PREPARATION OF  
CELLULAR CHOCOLATE**

(57) Abstract:

**PURPOSE:** To readily and simply obtain the title chocolate, by cooling a chocolate melt containing a specific sucrose ester of a fatty acid until the material temperature attains a constant value and foaming the cooled melt.

**CONSTITUTION:** A chocolate melt (preferably chocolate of tempering type with  $\leq 3$ wt.% moisture content) containing a sucrose ester of a fatty acid having  $\leq 3$  HLB (preferably  $\geq 40$ wt.% long-chain saturated fatty acid higher than palmitic acid as constituent fatty acids contained in the above-mentioned fatty acids) is cooled until the material temperature attains  $30 \pm 20^\circ\text{C}$  and foamed to afford the aimed chocolate. Furthermore, the sucrose ester of the fatty acid preferably contains acetylated ester thereof and the amount thereof used is preferably  $0.05 \sim 3$ wt.% based on the chocolate.